

### **AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior revisions, and listings, of claims in the application.

#### **Listing of Claims:**

1. (Previously presented) A method for the preparation of croissant-shaped pastries with a cooked meat and cream cheese filling, wherein there is a direct addition and an indirect incorporation of olive oil during the preparation of pastry dough, and wherein the olive oil replaces high melting point animal fat or margarine that is normally used, comprising the steps of:
  - a. Preparing an emulsion of distilled monoglycerides in the presence of 40-45 °C water, by homogenization in a mixer, operated at a high speed with subsequent addition of olive oil, dextrose, fructose and egg yolk;
  - b. Preparing liquid leaven by inoculation of rye flour substrate with microbial cultures followed by incubation at 32°C for 18-24 hours in a dough kneader;
  - c. Mixing flour and water with a quantity of the liquid leaven prepared in step b. above, with subsequent kneading;
  - d. Moving the kneaded dough to maturation chambers, wherein it remains for 120 minutes at a temperature of 30°C and relative humidity 80%, after which remaining ingredients of flour, water, the emulsion of step a., sugar, eggs, olive oil, and baker's leaven are added;
  - e. Transferring the matured dough of step d. to an extruder shaping machine where it is rolled into shape;

- f. Passing the shaped dough of step e. through a series of dough rotors to increase its thickness, after which dough sheets are flattened down to 2.8-3 mm;
  - g. Placing the dough sheets that result from step f. in a cutting-filling-folding machine wherein they acquire a croissant shape and wherein a cooked meat filling is incorporated therein;
  - h. Placing the croissant-shaped dough into mold tin trays equipped with grooves and transferring the trays to maturation chambers, where they are left to mature the dough for 8 hours at 28°C and relative humidity 80%.
  - i. Baking the croissant-shaped dough at 180°C for 12-15 min.
  - j. Cooling the resulting baked product in high microbial quality air after which cream cheese is injected into the baked product; and
  - k. Placing the baked product in a modified atmosphere consisting of protective gases (CO<sub>2</sub>/N<sub>2</sub>), and storing the baked product under refrigeration at 4°-6°C.
2. (Previously presented) A croissant-shaped pastry with a cooked meat and cream cheese filling and with olive oil incorporated into the pastry, manufactured according to the method of claim 1.